



CATERING GUIDE

**Weddings | Rehearsal Dinners |
Corporate Events | Birthdays**

*Let us help you design the perfect
menu for any occasion!*

www.larkinscatering.com

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HORS D'OEUVRES

Hot Hors d'oeuvres Priced Per Piece

Petite Crab Cake <i>Low-country remoulade</i>	3.95
Coconut Shrimp <i>orange-horseradish sauce</i>	3.75
Hawaiian Chicken Skewer <i>grilled pineapple, teriyaki BBQ glaze</i>	3.95
Chicken Kabob <i>roasted bell pepper, garlic aioli</i>	\$3.95
Bourbon BBQ Glazed Meatball <i>Jack Daniels BBQ Sauce</i>	2.50
Shrimp & Smoked Sausage Skewer <i>old bay butter, parsley</i>	3.95
Mini Chicken & Waffle <i>bourbon maple syrup</i>	3.75
Tomato Pie Tartlet <i>cherry tomato, pimento cheese</i>	2.95
Marinated Beef Skewer <i>grilled pepper & onion</i>	4.25
Mini Greenville Hot Chicken Biscuit <i>blackberry jam</i>	3.95
Arancini <i>fried mozzarella stuffed risotto, sugo</i>	3.50

Crostinis Priced Per Piece

Boursin & Steak <i>thinly sliced ribeye, boursin, chimichurri</i>	3.95
Whipped Ricotta & Fig <i>whipped ricotta, honey roasted figs, mint</i>	3.25
Pesto Caprese <i>pickled cherry tomato, basil pesto</i>	3.25
Southern Brisket <i>Sliced brisket, pimento, pickled slaw</i>	3.95
Caponata Mozzarella <i>fresh mozzarella, caponata, balsamic reduction</i>	3.25

Cold Hors d'oeuvres Priced Per Piece

Pimento Cheese Deviled Egg <i>bacon, chive</i>	3.95
Charcuterie Skewer <i>aged gouda, salami, gherkin</i>	4.95
Caprese Skewer <i>cherry tomato, mozzarella pearl, basil, balsamic reduction</i>	3.95
BLT Skewer <i>pork belly, cherry tomato, bibb lettuce</i>	3.95
Shrimp Cocktail Shooter <i>sweet Thai cocktail sauce, lemon, parsley</i>	4.75
Fig & Phyllo <i>goat cheese, honey drizzle</i>	2.95
Chickpea Puree & Crudit� <i>roasted red pepper hummus, vegetable crudit�s</i>	3.25

Trio Package \$8

no substitutions

Bourbon BBQ Glazed Meatball
Jack Daniels BBQ Sauce

Petite Crab Cake
Low-country remoulade

Tomato Pie Tartlet
cherry tomato, pimento cheese

STATIONARY DISPLAYS

priced per person

Grazing Table

chef's selection of cured meats, cheeses, fresh fruit, jams, nuts, pickled vegetables, honey, crostini, and crackers

Market Price

Artisan Cheese

chef's selection of domestic & imported cheeses, fresh fruit, jam, nuts, and crackers

7.95

Vegetable Crudités

fresh vegetables with your choice of creamy dill, sour cream ranch, or chef's seasonal hummus

4.95

Fresh Fruit Display

seasonal sliced fruit & berries, chef's fruit dip

4.95

Seafood Raw Bar

chef's selection of seafood, lemon wedges, cocktail sauce, hot sauce, mignonette

Market Price

Fresh Dips

*Choose One **4.50** | Choose Two **5.75** | Choose Three **6.95***

Buffalo Chicken

Hot Spinach & Artichoke

Cold Shrimp & Crab

Pimento Cheese

Tomato Bruschetta

Classic Hummus

Chef's Salsa

Chilled Spinach

Pick One:

crackers, crostinis, tortilla chips, fried pita
(add a second for 50¢)

DINNER STATIONS

To create a complete and satisfying meal for your guests,
we recommend selecting 3-4 dinner stations

Larkin's Award-Winning

Shrimp & Grits

creamy stone-ground grits, sautéed shrimp, signature tasso ham gravy

13.95

Asian Beef Bowl

kimchi-marinated beef, jasmine rice, vegetable medley (edamame, mushrooms, roasted cabbage, red onion) kimchi aioli & scallions

14.95

Mac & Cheese Bar

creamy four cheese macaroni

Guests' choice of: crumbled bacon, pico de gallo, green onion, crispy onions, green onion, and hot sauce (add braised short rib +2)

8.95

Street Taco Bar

chipotle chicken & chimichurri steak

Guests' choice of: shredded cheese, jalapeños, pico de gallo, diced onions, cilantro, lime, sour cream, & hot sauce

11.95

Slider Station

choose two:

- angus beef with cheddar cheese & caramelized onions
- pulled pork with apple slaw and SC mustard bbq sauce,
- grilled teriyaki chicken

Includes house chips

10.95

Salad Station

mixed greens, cucumbers, tomatoes, carrots, ranch & balsamic

6.95

Mashed Potato Bar

mashed Yukon gold potatoes

Guests choice of: butter, cheddar cheese, crumbled bacon, sour cream, green onion

(add beef tips in gravy +3)

8.95

Tuscan Pasta Bar

penne with marinara, cavatappi with pesto & cheese tortellini with Alfredo

Guests' choice of : parmesan cheese, mozzarella, bacon, Italian ham, red pepper flakes

(add grilled chicken +2)

10.75

Chicken Picata

with lemon herb orzo

13.95

Seared Salmon

seasonal succotash, citrus beurre blanc

15.95

Short Ribs & Grits

braised short ribs over pepper-jack cheese grits

17.95

Duck Confit

campanelle pasta, whole grain mustard cream sauce, arugula, herb mascarpone garnish

18.95

CHEF-CARVING STATIONS

All chef carving stations require a chef attendant

Market Price

Choose a Protein

Butcher's Cut Filet
Prime Rib
Beef Tri-Tip
Pork Tenderloin
Smoked Turkey Breast
Rack of Lamb
Leg of Lamb

Choose Two Sauces

Veal Demi Glace
Herb Cream Sauce
Horseradish Creme Fraiche
Au Poivre
Blackberry Demi

Choose a Side

all carving stations include rolls & butter

Roasted Seasonal Vegetables
Whipped Yukon Gold Potatoes
Oven Roasted Red Potatoes
Sautéed Green Beans
Oven Roasted Asparagus
Caesar Salad
Chef's Seasonal Salad
Larkin's Four Cheese Macaroni
Roasted Brussels Sprouts
Broccolini with Lemon

DINNER BUFFET

All buffets come with a mixed greens salad, rolls & butter

Choose a Protein

*Single Protein **29.95** | Two Proteins **35.95** | Three Proteins **45.95***

Grilled Chicken

with mushroom veloute

Applewood Smoked Pork Tenderloin

with boursin cream sauce

Pulled Pork

with duo of BBQ Sauces

Red Wine Braised Short Ribs

with red wine sauce

Herb Crusted Salmon

with dijon beurre blanc

Marinated Grilled Chicken

with lemon butter sauce

Carved Beef Tri-Tip (+2)

with demi glace

Smoked Brisket

with duo of BBQ Sauces

Choose Two Sides

Roasted Seasonal Vegetables

Whipped Gold Yukon Potatoes

Oven Roasted Red Potatoes

Sautéed Green Beans

Oven Roasted Asparagus

Caesar Salad

Chef's Seasonal Salad

Larkin's Four Cheese Macaroni

Roasted Brussels Sprouts

Broccolini with Lemon

Don't see what you're looking for? Ask us about custom buffets!

BUFFET PACKAGES

Sunday Supper

pulled pork, bbq chicken, sautéed green beans, macaroni & cheese, mixed greens salad with duo of dressings, rolls, butter, duo of chef's bbq sauces

29.95

Southern Proper

grilled chicken with mushroom veloute, applewood smoked pork tenderloin with boursin cream sauce, sautéed green beans, whipped Yukon gold potatoes, mixed greens salad, dinner rolls, butter

30.95

Reedy River Dinner

grilled chicken with mushroom veloute , herb crusted salmon with mustard beurre blanc, whipped Yukon gold potatoes, oven roasted asparagus, mixed greens salad, dinner rolls, butter

32.95

The Limoncello

beef & sausage lasagna, marinated chicken with lemon butter sauce, penne alla vodka, broccolini, caesar salad, garlic bread

33.95

Greenville Formal

carved tri-tip of beef with demi glace, herb crusted salmon with dijon beurre blanc, grilled chicken with mushroom veloute, roasted seasonal vegetables, roasted red potatoes, caesar salad, rolls, butter

42.95

PLATED DINNER



First Course

Select one or select one soup and one salad

Mixed Greens Salad **6.95**

*cucumbers, tomatoes, carrots,
house dressing*

Chef's Seasonal Salad **8.95**

*selection of seasonal fruit, nuts,
and cheese with seasonal
vinaigrette*

Larkin's She Crab Soup **8.95**

aged sherry and crostini

Chef's Soup du Jour **7.95**

seasonal soup selection



Entree

*Entree selections must be predetermined and
provided to your sales manager in advance*

Filet Mignon 7 oz filet **49.95**

demi glace

Pan-Seared Salmon **32.95**

chardonnay-dijon beurre blanc

Crab Cake **34.95**

lowcountry remoulade

Herb Roasted Statler Chicken **22.95**

Breast

herb jus

Sweet Potato Ravioli **21.95**

sage brown butter sauce

Quinoa-Stuffed Red Pepper **21.95**

*seasonal vegetables & balsamic
reduction*

Duet Plates

Filet Mignon & Pan Seared Salmon **42.95**

with demi glace & lemon beurre

Filet Mignon & Herb Roasted Chicken **40.95**

*with demi glace & mushroom
veloute*

Herb Roasted Chicken & Pan Seared Salmon **32.95**

*with mushroom veloute & lemon
beurre blanc*

COCKTAIL STYLE DINNER PACKAGE

Taste of Greenville

52.95 per person

Hors D'oeuvres Display

Spinach & Artichoke Dip with Pita Triangles

Vegetable Crudités with Hummus

Passed Hors D'oeuvres

Tomato Pie Tartlet

Petit Crab Cake

Bourbon BBQ Glazed Meatball

Reception Stations

Mashed Potato Bar

mashed yukon gold potatoes

guests choice of toppings:

butter, cheddar cheese, crumbled bacon,

sour cream, & green onion

Carving Chef Station

dinner rolls & butter

tri-tip of beef

au poivre & horseradish creme fraiche

roasted vegetables

Lowcountry Shrimp & Grits Station

creamy stone-ground grits, sautéed shrimp

& signature tasso ham gravy

DESSERT

DESSERT STATIONS

Build Your Own Cheesecake

9.95

classic New York Cheesecake

with guests' choice of toppings: seasonal berry compote, fresh fruit, chocolate sauce, caramel sauce, raspberry glaze, whipped cream

Cookies & Milk

3.95

chocolate chip cookies with cold milk shooters

Dessert Grazing Table

11.75

fresh seasonal fruits, assorted cookies, brownie bites, mini cheesecakes, assorted dessert shooters, caramel sauce, chocolate sauce, macerated berries, candied nuts

Short Cake Station

7.75

classic pound cake

with guests' choice of toppings: macerated strawberries, macerated peaches or blueberries (when in season), whipped cream, chocolate sauce & raspberry- gran marnier glaze

Ask about our seasonal plated desserts

BAR PACKAGES

Unlimited Beer & Wine Bar

25 per person

Beer Selections Michelob Ultra, Stella Artois, Craft Lager, Craft IPA, Seasonal Craft Beer & Hard Seltzer

Wine Selections Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, Pinot Noir, Pinot Grigio, Moscato, Sparkling

Pepsi products, sweet tea, unsweet tea

Unlimited Full Bar

35 per person

Beer Selections Michelob Ultra, Stella Artois, Craft Lager, Craft IPA, Seasonal Craft Beer & Hard Seltzer

Wine Selections Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, Pinot Noir, Pinot Grigio, Moscato, Sparkling

Liquor Selections Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, Jim Beam Bourbon, Jack Daniels Whiskey, Dewar's Scotch

Pepsi products, assorted juices, sweet tea, unsweet tea

Unlimited Premium Full Bar

45 per person

Beer Selections Michelob Ultra, Stella Artois, Craft Lager, Craft IPA, Seasonal Craft Beer & Hard Seltzers

Wine Selections Chardonnay, Pinot Grigio, Cabernet Sauvignon, Sauvignon Blanc Pinot Noir, Riesling, Prosecco

Liquor Selections Ketel One Vodka, Hendricks Gin, Mount Gay Rum, Woodford Reserve Bourbon, Bulliet 95 Whiskey, Glenfiddich Scotch

Pepsi products, assorted juices, sweet tea, unsweet tea

Based On Consumption

Beer Selections \$6 per bottled beer

Wine Selections \$35 per house bottle, \$45 per premium bottle

Liquor Selections \$8 per house liquor drink, \$12 premium liquor drink

Pepsi products, assorted juices, sweet tea, unsweet tea \$2 per drink

Ask your sales manager about adding on a champagne toast, specialty cocktail, coffee station, and more!